

Soupy dishes and stews

Aviyal	Yoghurt, coconut and vegetable soup
Chutney	Savory sauces for dipping or spreading. Some are powders, meant to be mixed with oil/ghee before use.
Kozhambu/kazhambu	A yoghurt based soup
Kurma/Korma	A rich creamy sauce
More Kazhambu	Pumpkin (or other vegetables) in a yoghurt based soup
Pachadi	Yoghurt side dish
Raita	Cold savory yoghurt sauce.
Rasam	Thin spicy broth, often made with tomato or tamarind
Sambar	Vegetable stew made with <i>toor dal</i> (toovar dal, split pigeon peas) in a tamarind broth
Sweet Pongal	A soft rice dish made with jaggery (brown sugar)

Thicker dishes

Idli	Steamed cakes made from a fermented lentil and rice batter.
Kootu	Lentil and vegetable dish
Pickle	Preserved vegetables, often very spicy and/or salty. Common types include lemons, chilis and unripe mango.
Porial/poriyal	A shallow-fried vegetable dish
Rava Kitchadi	A savory dish made with semolina or cream of wheat
Sabji/sabzi	Spicy vegetable dish
Savory Pongal	A thickened dish made with rice or semolina and lentils
Upma/uppuma	A thickened mixture of semolina or cream of wheat, cooked with some lentils and spices

Giant crepes and their friends

Adai	<i>Dosa</i> made from chickpea, mung bean, and black lentil flours.
Adai Aviyal	An <i>adai dosa</i> with <i>Aviyal</i> soup.
Dosa	Plain (but huge) crepe made from a fermented batter of rice and black lentil flours.

Masala Dosa	<i>Dosa</i> filled with mildly spiced mashed potatoes.
Mysore Dosa	<i>Dosa</i> with red chili <i>chutney</i> spread on the inside.
Onion Dosa	<i>Dosa</i> filled with sauteed onions.
Paneer Dosa	<i>Dosa</i> filled with <i>paneer</i> (cheese).
Pesarattu	<i>Dosa</i> with mung bean flour instead of black lentil flour.
Rava Dosa	<i>Dosa</i> with wheat flour instead of rice flour.
Sada Dosa	<i>Dosa</i> made from rice batter.
Uthappam	Thicker pancake made from <i>dosa</i> batter, with veggies mixed in.

Rice dishes

Biryani	Rice cooked with spices and vegetables or meat.
Bisibele Bath	A dish of rice and lentils. AKA vegetable khichdi.
Curdrice	Rice cooked with yoghurt.
Pulav/Pulau	Rice cooked with spices and maybe a few peas.

Beverages

Lassi	Thinned yoghurt drink. Often sweet, salty, or mango flavored.
Masala Tea/Chai	Spiced hot tea with milk, usually sweetened

Flatbreads

Phulka Kurma	Griddle bread with kurma sauce.
Chappati	Grilled thin whole wheat flatbread. Much like a four tortilla.
Pappad/appalum	Large thin cracker made from lentil flour. Fried or roasted.
Parantha/Parotta	Layered unleavened flatbread. Often stuffed or filled.
Phulka	Like <i>chappati</i> ; often cooked directly over a flame to puff it up.
Roti	General term for unleavened flat bread usually cooked on a griddle. (Examples: <i>chappati</i> , <i>phulka</i> , and <i>paratha</i> .)

Fried dishes

Bajji	Sliced onion <i>pakoras</i> .
Batura	A very large <i>poori</i> .
Bonda	A <i>vada</i> variant.
Pakora/Pakoda	Vegetable fritters, fried in chickpea flour batter.
Poori/puri	Deep fried flat bread. (Similar to <i>chappati</i> but fried.)
Vada	A fried toroid or disk of lentil flour dough.
Medu Vada	<i>Vada</i> with <i>chutney</i> and <i>sambar</i> .
Rasa Vada, Sambar Vada	<i>Vada</i> with <i>rasam</i> , <i>Vada</i> with <i>sambar</i> .

Desserts

Gulab Jmoon	Fried ball of milk powder and yoghurt cheese served in syrup.
Halwa	A thickened milk based dessert made from various ingredients.

And briefly...

Aloo.....	Potato	Gobi	Cauliflower	Palak.....	Spinach
Baingan....	Eggplant	Gram.....	Chickpea/lentil	Paneer.....	Yoghurt cheese
Bhindi.....	Okra	Gravy.....	w/ Sauce	Pista.....	Pistachios
Brinjal.....	Eggplant	Jeera.....	Cumin	Rajma.....	Kidney beans
Channa....	Chickpeas	Kathirikkai....	Eggplant	Saag.....	Spinach
Chole.....	Chickpeas	Kofta.....	Dumplings	Toor dal....	Split pigeon peas
Curd.....	Yoghurt	Malai.....	Cream	Urad Dal...	Black lentils
Dal.....	Lentil/bean	Masala.....	Spice blend		
Dry.....	w/o sauce	Methi.....	Fenugreek	Andhra,	Regions and/or
Gajar.....	Carrot	Moong dal ...	Mung bean	Malabar,	regional
Ghee.....	Butter	Mutter.....	Peas	Mysore.....	specialties